

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:


e' Claim 1 (currently amended): A method for preparing a light colored seasoning liquid, comprising forming a Koji-making material comprising a raw material mixture comprising (a) a first component comprising 0-40% soybeans and (b) a second component comprising 60-100% gluten and wheat, wherein the gluten is present in an amount of 25-100%, the wheat is present in an amount 0-75% relative to the total of the gluten-containing second component, the percentages being on a dry weight basis, adding 7-24% salt water to said koji making material and subjecting the resulting mixture to fermentation by adding seed Koji, wherein the salt water is employed in a volume amount 1.35-1.50 times the weight of the raw material mixture, and wherein the fermentation is carried out for 2-3 months at 10°C; or for one month at 10°C and subsequently for a further 1-2 months at 20°C.

Claim 2 (canceled).

Claim 3 (canceled).

Claim 4 (currently amended): The method according to Claim 3 1, wherein the fermentation is carried out for 2-3 months at 10°C.

Claim 5 (currently amended): The method according to Claim 3 1, wherein the fermentation is carried out for one month at 10°C and subsequently for a further 1-2 months at 20°C.

 Claim 6 (canceled)

Claim 7 (previously added): The method according to claim 1, wherein the amount of the first component is 0%.

Please add the following Claims 8-13:

Claim 8 (new): A method for preparing a light colored seasoning liquid, comprising forming a Koji-making material comprising a raw material mixture comprising (a) a first component comprising 0-40% soybeans and (b) a second component comprising 60-100% gluten and wheat, wherein the gluten is present in an amount of 25-100%, the wheat is present in an amount 0-75% relative to the total of the gluten-containing second component, the percentages being on a dry weight basis, adding 7-24% salt water to said koji making material and subjecting the resulting mixture to fermentation by adding seed Koji, wherein the salt water is employed in a volume amount 1.50 times the weight of the raw material mixture, and wherein the fermentation is carried out for 2-3 months at 10°C; or for one month at 10°C and subsequently for a further 1-2 months at 20°C.

Claim 9 (new): The method according to claim 8, wherein the salt concentration is 7%.

Claim 10 (new): The method according to claim 8, wherein the salt concentration is 7.5%.

Claim 11 (new): The method according to claim 8, wherein the salt concentration is 15%.

Claim 12 (new): The method according to claim 8, wherein the salt concentration is 22%.

Claim 13 (new): The method according to claim 8, wherein the salt concentration is 24%.

BASIS FOR THE AMENDMENT

Claim 1 has been amended by incorporating therein the limitation of Claim 3, the dependencies of Claims 4 and 5 thus having accordingly been amended.

Added Claim 8 corresponds to Claim 6 in independent form, also containing the limitations of amended Claim 1.

Added Claims 9-13 find basis in the Examples of the case.